



## PATENT ABSTRACTS OF JAPAN

(11) Publication number: **2001078702 A**(43) Date of publication of application: **27.03.01**

(51) Int. Cl.

**A23L 1/22**  
**A23L 1/221**

(21) Application number: **2000045012**(22) Date of filing: **22.02.00**(30) Priority: **12.07.99 JP 11197464**(71) Applicant: **NIPPON SUISAN KAISHA LTD**

(72) Inventor: **KOBATA TOMOKO**  
**KORIYAMA TAKESHI**  
**SUWJII WONGUSO**

(54) **SEASONING ENHANCED IN MELLOWNESS,  
 AFTERTASTE AND DELICIOUSNESS**

(57) Abstract:

PROBLEM TO BE SOLVED: To obtain an oil-in-water seasoning containing marine product oil (especially, fish oil) and enhanced in mellowness, aftertaste and deliciousness.

SOLUTION: This seasoning is such one as to be particularly used for fish and fish processed products, or some kinds of soup needing to enhance their aftertaste, is obtained by emulsifying oils and fats, preferably fish oil or oils and fats containing fish oil together with an extract to oil-in-water type; this seasoning is enhanced in mellowness, aftertaste and deliciousness owing to including oils and fats in

gustatory substance(s) (natural products, preferably marine products, more preferably an extract from fish, containing preferably an imidazole compound such as histidine, carnosine, anserine or balenine); this seasoning contains fish oil  $\approx 1$  wt.%, preferably  $\approx 10$  wt.% in the content of the above-mentioned oils and fats, preferably  $\omega 3$ -based higher unsaturated fatty acids account for  $\approx 10$  wt.% of the fatty acids constituting the fish oil and an emulsifier comprising polyglycelol fatty acid ester is used; and the above-mentioned gustatory substance(s) includes deliciousness-based seasoning containing glutamic acid and/or nucleic acid-based seasoning and furthermore containing glutathione.

COPYRIGHT: (C)2001,JPO